



Your Trusted Partner For
Plant-Based Ingredient Solutions

YOUR
TRUSTED
PARTNER
SINCE
1851

We Are LDC

A leading global merchant and processor of agricultural goods.



+170 years sourcing, transforming and transporting **80 million tons*** of agricultural products for customers and consumers around the world.



Our activities span the entire **value chain**, from farm to fork, across a broad range of business lines in more than **100 countries**.



With a wide range of **trusted partners** from smallholder farmers to global organizations.



We help to supply more than **500 million people** each year with high-quality food, feed, fibers and ingredients.



Vision

To work toward a safe and sustainable future, contributing to the global effort of providing sustenance for a growing population.



Mission

To use our know-how and global reach to bring the right product to the right location, at the right time.



Purpose

To create fair and sustainable value for the benefit of current and future generations.



Originate & Produce

Sharing our expertise with farmers and producers worldwide, be it through partnerships or our origination network.



Process & Refine

Processing and refining the finest-quality raw materials.



Store & Transport

Efficiently managing movements across the value chain.



Research & Merchandize

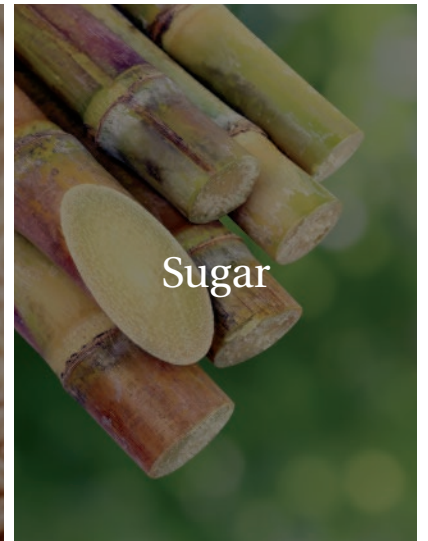
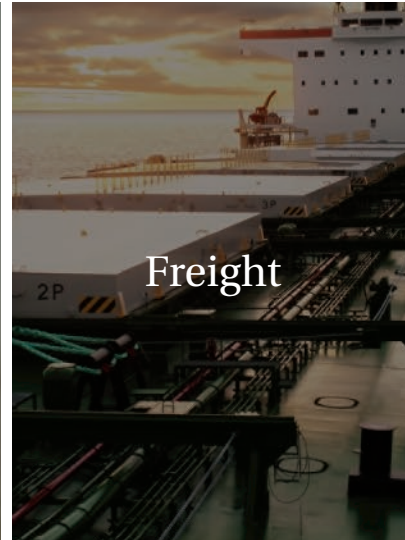
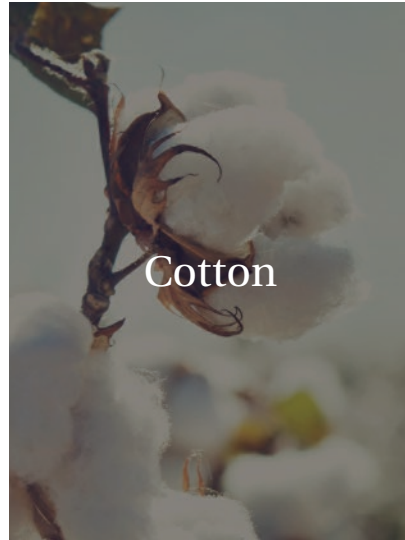
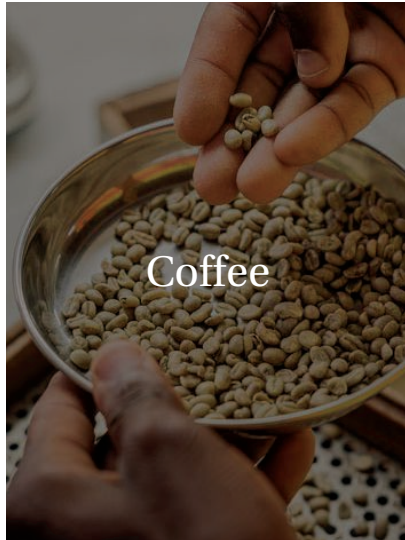
Relying on our market knowledge to ensure responsive supply across platforms and regions.



Customize & Distribute

Supplying products to a range of customers, from multinationals to local customers and end-consumers.

What We Do



Fundamentally Sustainable



People

We protect and invest in our people, who are crucial to the success of our business. As a priority, we continually work to enhance our Safety, Health and Environment management system and strive to create an inclusive work environment, promoting respect for diversity in all its forms.



Environment

We recognize that we have a responsibility to reduce the environmental impact of our activities, in order to sustain the world's growing population for the long term. To do so, we act to reduce emissions, optimize water usage and manage waste responsibly in our own operations as well as in wider value chains, working with our business partners.



Partners

Recognizing that we can have a greater impact by working with others, we engage a broad range of stakeholders in our sustainability efforts, such as smallholders, global financial institutions and NGOs, either on a standalone basis or as part of multi-stakeholder initiatives.



Community

We aim for mutually beneficial partnerships with the communities connected with our business activities, working independently or in collaboration with local partners and experts, including the *Louis Dreyfus Foundation*.

Committed to Decarbonization



Scope 1&2 Reduction

33.6% reduction in scope 1 & 2 emissions by 2030, compared to 2022 levels, and consistent with the 1.5°C Paris Agreement pathway.



Major Initiatives

Committed to zero deforestation and native vegetation conversion for agricultural purposes, by the end of 2025.

Several regenerative agriculture pilots launched.



Emission Factors

Specific emissions factors studies for our main commodities to reflect accurately the carbon footprint across our supply chain.



Upstream

We engage with our suppliers to adopt safe, healthy and environmentally responsible practices in their activities.



Downstream

Supporting our customers, and their customers, to achieve their Scope 3 reduction commitments.

Why Partner With Us



High-performing ingredients and commitment to quality and food safety standards.



Consistent and reliable supply through our global asset footprint with high production capacity and capability.



Traceability through upstream integration in the value chain.



Long-term commitment to creating fair and sustainable value.



Continuous investment in downstream expansions to offer a more diversified portfolio.

Robust Quality Control And Traceability



Quality Control



Origination & Production*



Storage



Processing



Customization



Packaging



Transportation



Product Delivery

*Production: Only for citrus ingredients.

Our Quality Excellence



We are committed to **food safety** and a consistent level of quality across all products and assets.



LDC's robust quality programs include both **internal and third-party audits**.



Our commitment to food safety extends throughout our **wide network of strategic partners**, from trusted raw material suppliers to logistics providers.



We are actively involved in guiding our partners to embrace **safe, healthy and environmentally** responsible practices in their operations.

Certifications*:



Ongoing certification plans:

Non-GMO (Food Chain ID) | Cosmos standard (ECO cert) | Ecovadis

*Certifications can differ based on the product line and manufacturing plant.

Product Lines



Plant-Based



Label-Friendly



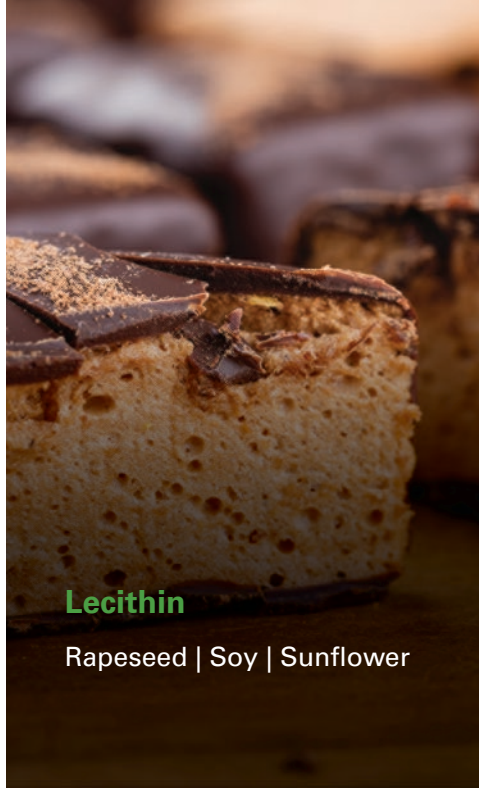
Versatile Functionality



Multiple Feedstocks



Global Availability



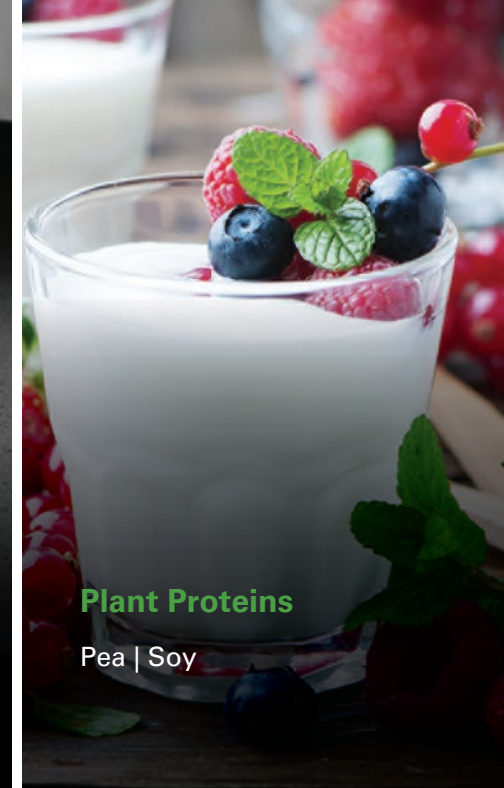
Lecithin

Rapeseed | Soy | Sunflower



Edible Oils

Canola | Corn | Cottonseed
Palm | Peanut | Soy | Sunflower



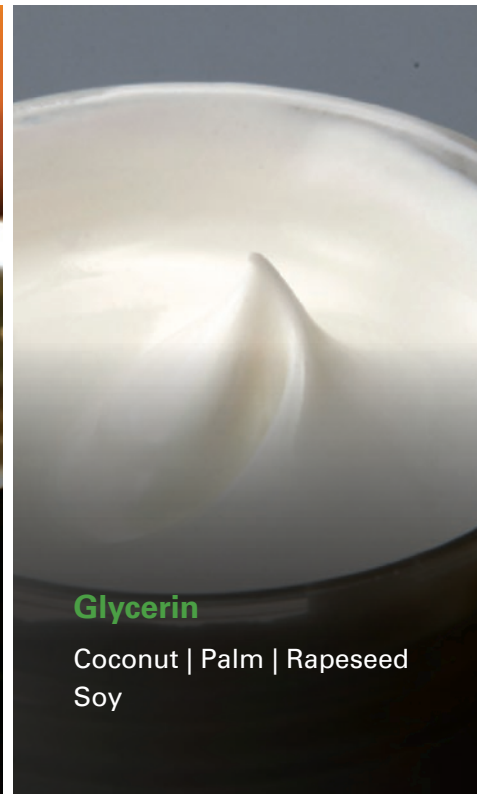
Plant Proteins

Pea | Soy



Citrus Flavor & Fragrance Ingredients

Lemon | Lime | Orange



Glycerin

Coconut | Palm | Rapeseed
Soy



Specialty Feed Protein

Soy

Applications by Industry



Bakery Ingredients & Release Agents

Semifinished goods for bakery, snacks, bread improvers, baked goods, biscuits, flat breads, waffles, pastries, citrus flavors.



Beverages

Juices, soft drinks, energy drinks.



Chocolate, Spreads & Confectionery

Moulded chocolates, compound coatings, fillings, cocoa powder, caramels, gummies, toffees, gum base.



Dairy & Special Nutrition

Instant dairy powders, baby formula, ice-creams, cheese.



Instant Food

Spice blender, sauces, soups, pasta.



Oils, Fats & Margarines

Plant-based butter, spreads, edible oils, frying oils, antioxidants.




Plant-Based Food

Plant-based drinks, meat, cheese, ice-creams, whipped toppings, frozen desserts.



Health & Nutraceuticals

Dietary supplements, cereal bars, sports nutrition, softgel capsules, phospholipids.




Personal Care & Cosmetics

Toothpaste, hair & skin care products, fragrances.



Animal Nutrition & Petcare

Functional ingredients for aquafeed, poultry, swine, pet food, pet treats, pet hygiene.



Home Care

Bleach, detergent, softeners, aromas.



Technical Applications

Leather tanning, paints & lacquers.

Lecithin










From liquid to powder forms, our lecithin is sourced from various botanical origins with different processes available. This versatile, plant-based emulsifier, though plain in flavor, plays a key role in enhancing the taste and texture of everyday meals.

Botanicals	GMO	Soy
	Non-GMO*	Soy
		Rapeseed
		Sunflower
Process	Native	Crude Unadjusted
	Standardizing	Adjusted Homogeneous
	Refining	Filtered Purified Deodorized
	Modifying	Low Color Transparent Hydrolyzed**
	De-oiling	Pure Concentrated**
Type	Fluid	
	Low Viscosity Liquid	
	Powder**	
	Granules**	
Packaging	Pail	
	Drum	
	IBC	
	Bulk	

*For more information, please contact global-ingredients@ldc.com

**Under development

Lecithin Supply

-  Lecithin Asset
-  Warehouse
-  Non-GMO* Soybean
-  Non-GMO* Rapeseed
-  Non-GMO* Sunflower
-  GMO Soybean
-  Soybean PCR-Neg*



Wittenberg Plant- Germany



Claypool Plant- US

*For more information, please contact global-ingredients@ldc.com

Lecithin's Main Functions



Bakery

- Increases bread volumes and ensures homogeneous structure
- Improves moisture retention for low-fat baked goods
- Enhances dough elasticity, reducing risk of cracks
- Benefits from transparent lecithin for release agents (no impurities)



Cereal Bars

- Increases speed and capacity of production as a lubricant
- Suits low-color glucose syrup production
- Reduces cholesterol levels
- Offers nutritional and clean label benefits



Chocolates

- Stabilizes viscosity and yield value
- Acts as a wetting agent in cocoa powder and instant cocoa drinks
- Improves mouthfeel and prevents oiling-out in fillings and spreads
- Reduces cost-in-use



Dairy

- Increases aeration and overrun
- Enhances structure and firmness of whipped products
- Suits organic and biofood production as natural emulsifiers
- Improves instantization of milk powders



Fats

- Improves crystallization and flavor release
- Helps to avoid the risk of water syneresis in low-fat margarines
- Improves performance as an antioxidant application



Instant Food

- Enhances the dispersion of solids
- Aids in flavor dispersion
- Improves texture and extends shelf-life
- Promotes stability in emulsions oil-in-water and water-in-oil



Plant-Based Food

- Improves moisture retention for better mouthfeel
- Enhances moisturization of high-protein ingredients
- Aids in spattering reduction when frying plant-based burgers
- Improves sliceability, firmness and overall texture



Personal Care & Cosmetics

- Promotes waterproof resistance
- Enhances pigment dispersions
- Provides glossy and volume effects
- Increases skin API's absorption through phospholipids



Feed Applications

- Enhances growth and weight for aqua/poultry/ruminants
- Improves and uniformizes distribution of nutrients in feed pellets
- Offers controlled, modified Lysolecithins (LPC) (oil-in-water emulsions)
- Improves digestion and absorption through fine fat emulsions



Technical Applications

- Enhances the dispersion of pigments
- Prevents nozzle obturation
- Provides premium lubricity and flexibility in leather
- Serves as a natural alternative to formulated agrochemicals

Edible Oils














Our edible oils contain various nutrients that are necessary for a healthy diet. They are sourced, transported and refined with expert care, for use in margarines, salad dressings, sauces, fried foods and more.

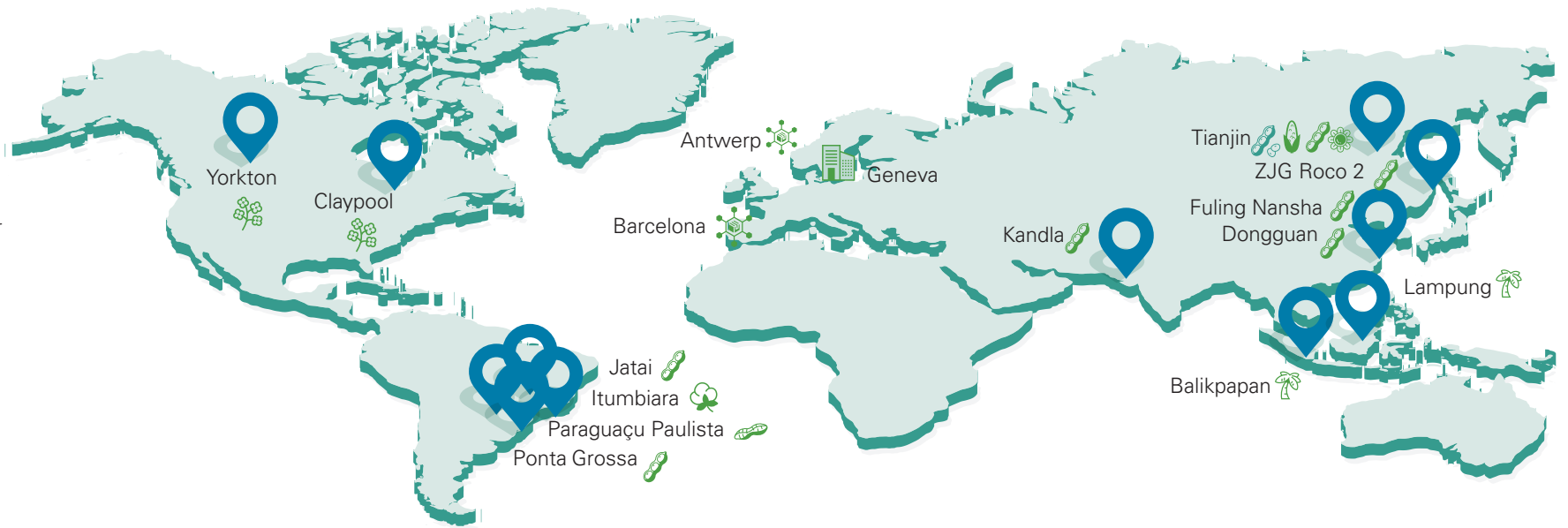


	Botanicals	Process	Packaging
GMO	Conventional Canola	Crushing, Refining, Blending, Antioxidant Dosing, Packaging	Rail Car, Bulk Truck, IBC, Drum
	High Oleic Canola	Crushing, Refining, Blending, Antioxidant Dosing, Packaging	Rail Car, Bulk Truck, IBC, Drum
	Soy	Crushing, Refining, Packaging	Bulk, Bulk Truck, Drum, Bag-in-Box, 0.9L, 18L
	Cottonseed	Crushing, Refining	Bulk Truck
Non-GMO*	Soy	Refining	1L, 1.25L, 2.5L, 5L, 10L, 20L
	Sunflower	Refining	1L, 1.25L, 2.5L, 5L, 10L, 20L
	Corn	Refining	1L, 1.25L, 2.5L, 5L, 10L, 20L
	Palm	Refining, Fractionation, Packaging	Bulk, Bulk Truck, PET
	Peanut	Crushing, Refining	Bulk Truck

*For more information, please contact global-ingredients@ldc.com

Edible Oils Supply

-  Edible Oils Asset
-  Non-GMO* Soybean
-  Non-GMO* Palm
-  Non-GMO* Peanut
-  Non-GMO* Sunflower
-  Non-GMO* Corn
-  GMO Canola
-  GMO Soybean
-  GMO Cottonseed
-  Commercial Offices
-  Distribution Centers



Yorkton Plant- Canada



Kandla Plant- India

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Plant Proteins




LDC's high-quality soy and pea protein isolates will enhance the nutrition and/or functionality of a variety of food and beverage applications. This, coupled with our sustainable supply chain and unmatched technical support and performance ensures product reliability you can count on.



Botanicals	Type	Characteristics
Soy Non-GMO*	Soy Protein Isolate	<ul style="list-style-type: none">• High protein content ($\geq 90\%$ protein)• High solubility ($>80\%$ protein at pH 7)• Creamy mouthfeel• Excellent water-holding and good oil-holding capacity (9g and 3g/g protein, respectively)• Good foaming and emulsifying properties• Good gelling ability• Good texturizing ability• High nutritional protein quality (PDCAAS 1)• Application versatility
Pea	Pea Protein Isolate	<ul style="list-style-type: none">• High protein content ($\geq 85\%$ protein)• Mild flavor, no typical pea flavor or off-notes• Creamy mouthfeel• High solubility and dispersion stability• Good water- and oil-binding capacity (6g and 3g/g protein, respectively)• Good foaming and emulsifying properties• Excellent texturizing ability• Solvent free• Application versatility

*For more information, please contact global-ingredients@ldc.com


Plant Proteins R&D Center



Explore technologies to extract high-quality functional proteins from multiple botanical sources.



Develop efficient and reliable processes to deploy our technologies at scale.



Create prototypes showcasing LDC ingredients and assist customers in their creative endeavors.

Citrus Flavor & Fragrance Ingredients



As one of the world's largest citrus processors, we use 100% of the fruit we process to extract high-quality, natural cold-pressed citrus oils and essences, as well as folded oils, fractions and terpenes.

Botanicals

Orange

Lemon

Lime

Process

Extracting

Concentrating

Filtering

Fractionating

Separating

Type

Oils & Essences

Folded Oils (5x, 10x, 20x)

Fractions (Valencene, EthylButyrate 1%, Limonene 98%, others)

Terpenes

Packaging

Isotank

Drum

Citrus Flavor & Fragrance Ingredients Supply

- 4 Commercial Offices
- 11 Operation Offices
- 3 Citrus Ingredients Assets
- 5 Quality Centers
- 1 R&D Center
- 38 Farms
- 2 Port Terminals
- Commercial Office



Bebedouro Plant- Brazil



Matão Plant- Brazil

Glycerin




Sourced from multiple feedstocks, our glycerin benefits from upstream integration for product traceability. Colorless, odorless and sweet, this humectant has a large variety of applications, making everyday life more enjoyable.

Botanicals		Type	Packaging
GMO	Soy	USP/EP, Kosher, Halal	Rail Car, Bulk Truck, Isotank, IBC, Drum
Non-GMO*	Rapeseed	USP/EP, Kosher, Halal	Bulk Truck, Isotank, IBC, Drum
	Coconut	USP/EP, Kosher for Passover, Halal, Organic	Isotank, IBC, Drum
	Palm (2025 forward)	USP/EP, Kosher for Passover, Halal	Bulk Truck, Isotank, IBC, Drum

*For more information, please contact global-ingredients@ldc.com

Glycerin Supply

 Glycerin Asset

 Warehouse

 Packaging

 Non-GMO* Rapeseed

 Non-GMO* Palm

 Non-GMO* Coconut

 GMO Soybean



Claypool Plant- US



Lampung Plant- Indonesia

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Specialty Feed Protein



Our specialty feed ingredients developed from cutting-edge biotechnology are meticulously designed to promote optimal growth, development and health in animals, ensuring efficient nutrient utilization and conversion.

Botanicals

Soy GMO

Process

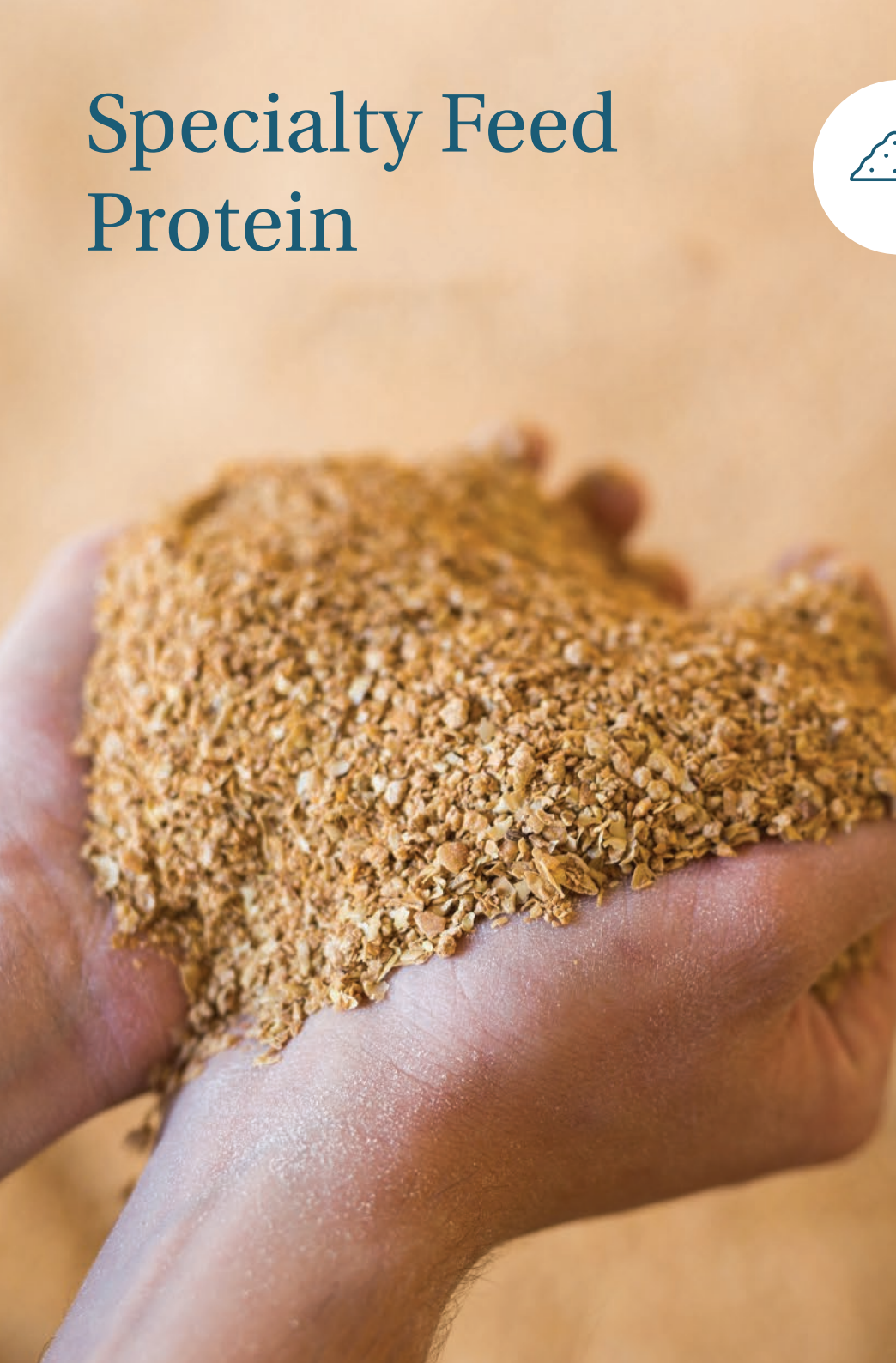
Fermentation

Type

Fermented
Soybean Meal

Packaging

40 kg bag,
1 MT bag



Specialty Feed Protein Supply



Dongguan Pilot Plant- China



Shanghai R&D Center- China



Shanghai R&D Center- China



Shanghai R&D Center- China

Specialty Feed Protein's Main Functions



Piglet

- Offers more digestible crude protein
- Promotes gut health, as it is rich in organic acids
- Improves the palatability of feed
- Reduces piglet diarrhea rate/ mortality



Aquaculture

- Substitutes fishmeal
- Offers better digestibility of crude protein
- Increases water-holding capacity of aqua feed
- Promotes less disease outbreaks



Pet Food

- Serves as an alternative protein resource
- Less antigens or even antigen free
- Improves the palatability of pet food



Layer

- Offers more digestible crude protein
- Improves egg yield
- Improves egg quality: clean egg, less pathogen contamination in egg

Unlocking Opportunities Together



We are looking forward to embark on a **journey toward sustainable growth** while effectively addressing our customers' needs.



Our focus is on **creating value** for all stakeholders, with **end-consumers at the center**.



We foster a **collaborative mindset** to strengthen our relationships.



We are **open-minded** to all aspects of relationship development.



Contact

global-ingredients@ldc.com



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